ABOUT TROOST

In 2013 we brewed beer for the first time in our first brewery in a former monastery on the Cornelis Troostplein in the Amsterdam Pijp.

We now have three brewpubs, two of which have a brewery in the building. There we make award-winning organic beers and a number of delicious soft drinks. We also distil gin and Jenever from the beer that remains. We make everything ourselves in the most beautiful places in the middle of Amsterdam. Not at all efficient of course, but all the more fun.

PEOPLE PLANET PILS

At Troost we are convinced that in everything we do we should try to harm other people and the environment as little as possible.

For example, we draw attention to biodiversity with our own bee population, we separate and recycle all our waste, we reuse residual energy, we adapt our packaging to create less waste and we minimize our transport movements.

We have been producing completely organic since the end of 2019. As a result, we can be sure that our ingredients have been grown with an eye for flora and fauna by farmers who have the same approach as us.

WHY WE CAN

Cans are lighter and more compact than disposable glass bottles. They require less energy to produce and the aluminum they are made of can be recycled indefinitely without any loss of quality.

Cans can also be stacked much better, which means that we, as well as our suppliers, save more than 40% on our transport movements and therefore also a lot on CO2 emissions. Because they are light and airtight, cans are also much better for the beer and on top of that, cans get cold quickly in the refrigerator.

In short: cans are better for the environment and better for our beer!

FOOTPRINT

At Troost we prefer to keep our carbon footprint as low as possible.

That is why we do not do long transports, but we brew everything locally and, with our sustainable partner Rederij Kees, we deliver our beers to local retailers and catering establishments in the greater Amsterdam region. In this way, we not only limit our CO2 emissions, but also keep control over the freshness of our beer. This way, our beer always tastes like it tastes at our brewery.

For example, our beer always tastes like it comes straight from our brewing tanks and that is the best.

TOURS

Of course we like to show you how we make our beer, so you can take a tour in our brewery in the Westergasfabriek!

Every Saturday we organize a full tour through our stainless steel jungle and afterwards you will of course take a can of beer home!

Always check our prices and availability in advance: westergas @ Brouwerijtroost.nl

LOCATIONS

DE PIJP
Cornelis Troostplein 21
1072 JJ Amsterdam
tel: (020) 760 58 20
e-mail: depijp@brouwerijtroost.nl

WESTERGAS
Pazzanistraat 25-27
1014 DB Amsterdam
tel: (020) 737 10 28
e-mail: westergas@brouwerijtroost.nl

OUD-WEST
Bilderdijkstraat 205 hs
1053 KT Amsterdam
tel: (020) 214 9607
e-mail: oudwest@brouwerijtroost.nl

www.brouwerijtroost.nl

brouwerij TROOST

ENGLISH MENU

brouwerij TROOST

DE PIJP

Cornelis Troostplein 21, 1072 JJ Amsterdam
020 760 58 20, depijp@brouwerijtroost.nl

www.brouwerijtroost.nl

INFO

ICON INDEX

- Gluten Free
- Veggie
- Organic
- Vegan

ALLERGENS

Scan this QR code with your smartphone and inform yourself about the allergens in our dishes!

No smartphone? No worries, we have a list!
Ask our waiting staff for allergen information.

NO CASH, CARDS ONLY!

We only accept payments by debit-/creditcards. For safety measures we don't accept cash.

NO TIME TO WAIT? HERE'S YOUR TIKKIE PAYLINK

1. Scan the QR code on your phone to open this link: tikkie.me/troostpijp
2. Enter your table number and you will see real time orders. No idea what your table number is? We are happy to help you!
3. Pay with the link and leave when you want.

ABOUT US

In 2013 we started brewing in our first brewery in the Pijp (Amsterdam neighbourhood). Since then we've made award-winning beers, soft drinks and from leftover beer, we distill gin and jenever (Dutch gin). Our breweries are located in beautiful historic buildings on several sites in Amsterdam. For our production we use our own facilities and use locally grown, organic ingredients. Which is, of course, better for us and our planet. Doing so is definitely not the easy route but all the more fun!

TAKE IT AWAY

6-PACK GIFTBOX (CANS) FOR € 15,00

Loving our beers? Take them home! Ask our staff for the 6-pack box and we'll bring it to your table.

GIFT

In need of a last-minute gift or just feeling generous? Our pack comes with a slick gift box, so you can hand it over to your friends without bothering to wrap it up.

DELIVERY

Don't feel like carrying the weight? No worries, we can also deliver the pack to your home. Place your order on our webshop and we'll take care of the rest.

brouwerijtroostwinkel.nl

PEOPLE PLANET PILS

ORGANIC

Since December 2019 our brewery has become fully organic. Which means that the raw materials used in our beers must meet strict requirements. Organic farmers stimulate the biodiversity of the ecosystem when they control pests with natural enemies. By doing so, they stimulate a living culture of microorganisms, which results in rich and healthy soil. Other than conventional agriculture, organic farming supports the natural environment, maintain its balance and is therefore the most sustainable choice for the environment. From the quality of our beer you can already tell the difference, but to us, beer tastes even more delicious when we know it came from a good place. Giving us more than enough reason to fully switch to organic production.

HONINGBLOND

While bees are responsible for a great part of our life on earth, wild bees are having great trouble surviving. Tragically, some species are on the verge of extinction. According to Einstein, bees are so important for life on earth, that humankind will not outlast this species for longer than four years. But it's not too late: the bee population can be highly improved if we'll green up and create more bee habitat in urban areas. So, whenever you order our Honey Blonde beer, you'll help this cause too. For every glass we'll contribute to projects aimed at improving biodiversity in our cities. We even have our very own colony of bees living on our brewpub's patio in De Pijp. Come over for a meet & greet!

MEAT

We purchase our meat from farmers who treat their animals with respect and who also take great care of nature. The chicken we serve is organic and the fish we use has the most strict environmental quality mark (www.msc.org). Our porc is bought at Livar (www.livar.nl). Their farm is situated on a 3-star monastery in Limburg, where their pigs can freely roam the lands. Moreover, all our beef comes from our eco-friendly cow farmer Gijs (www.ouderkerksblond.nl), who takes premium care of his cows and calfs.

In addition we offer more and more high quality vegetarian food. We are very proud of the fact that more than 60% of our main dishes are veggie or vegan (or can be ordered so). Because, in the end, the most sustainable meat is not eating meat at all!

OUR CIRCULAR & SOCIAL MISSION

We strive to be self-sufficient and reduce our carbon footprint as much as possible. So yes, naturally this means we're powered by renewables. However, it doesn't end there. We re-use the energy from our cooling water to brew new beers. We deliver our beers throughout the city in small cars running on renewables or biogas. We are a certified training company for people who need a little help finding their way back into the labour market. Besides that, we reuse as much as we can from the 'left over' materials of our brewing process. We produce gin & jenever from our byproducts, bake bread from the leftover grains. The remaining grains are fermented to generate electricity.

GLASS & CANS

The reason why there is no deposit on our beer bottles and cans is that cleaning the many bottles we fill costs a terrible amount of time, water and above all, chemicals. That is why you dispose of our beer bottles in the glass container. Glass will be returned to the factory, where we recycle it into new bottles. Back in the old days this system used to be a bit cumbersome, although it's very efficient!

In the last couple of years we have gradually transitioned from glass bottles to aluminum cans. Cans are lighter and easier to chill, can be transported more efficiently and the aluminum is easier to recycle than glass. Because cans are airtight and do not admit light, cans will keep our beers fresh much longer. So they are not only the more sustainable option: they also improve the quality of our product.

THE STREETSMART PROJECT

During the months November and December you can support StreetSmart by dining with us. StreetSmart is an international initiative which supports projects for the homeless, for families who end up on the street and for people suffering from mental issues. Since we care about this wonderful project all year round, we have decided to invite a family over for dinner at our brewery every month. These people normally cannot afford to visit a restaurant. For us this is a small gesture, for them it's a great night out!

MERCH & GIFTS

We have gift cards, gift packages, cool sustainable t-shirts, sweaters and other merchandise on stock. Check the offer in our stores or ask one of our staff!

PUBQUIZ

NOW ALSO: ON THE TERRACE WITH SILENT DISCO HEADSETS

This is your chance at putting all that senseless knowledge you possess to good use. Monday evenings we're organising the Troost Pubquiz in our Oud-West location! With teams consisting of 2 to 5 people you answer questions during several rounds. The theme is communicated well in advance through our social channels so be prepared! Taking part in the quiz is completely free of charge and as a reward to the winners we'll tear up your tab. Free booze! Even the losers have been thought of and can win a portion of bitterballen as a consolation prize.

Every Monday we start off at 20:00 and we are up and at 'em until 22:30. Bookable everywhere! Online, on Facebook, by phone or by email and let us know with how many people you'll come, at what time and if you'd like to eat (dinner or snacks) beforehand. More than 5 people in a team is possible but will cost you serious penalty points. :) We now offer quizzes on our heated and covered terrace with silent disco headphones! Extra fun!

Please be aware that our quiz is always in Dutch

M: oudwest@brouwerijtroost.nl T: (020) 214 96 07

CONTRACT BREWING

At Brouwerij Troost Westergas we reserve space for other brewers who have little or no boilers of their own and need to upscale (or start) production. We're happy to have you because the more beer, the merrier!

DISTILLING & BARRELAGING

Our brewery in De Pijp has oak barrels in storage that were previously used to ripen American bourbons. We have currently filled them with Barleywine or distillates from our own brewed beers so that our liquors absorb the flavors and aromas of the bourbon infused wood. It takes at least 6 months of patience before you'll get the results we're aiming for, but it's well worth the wait! Our distillates are developed together with the De Tweekoppige Phoenix distillery on the Zaanse Schans.

GUIDED TOURS

Of course we would like to show you how we make our beer, so you can take a tour in our brewery in the Westergasfabriek! Normally you can get a full tour through our stainless steel jungle every Saturday for € 8, - and of course you can take home a can of beer afterwards! Always check in advance whether the tour takes place via westergas@brouwerijtroost.nl

DRAFT BEER

	sweet	sour	bitter	malty	hoppy	price in €
PILSNER (4,8%) 0,25L BIO Low fermenting, light blonde lager with a fresh finish and not too much alcohol.	•		•	•••	••	3,20
EXTRA WHITE (5,0%) 0,40L BIO Soft thanks to lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher. Gold Medal European Beer Challenge 2020	••	•	•	••		5,50
SAISON (5,8%) 0,25L BIO Brewed with cloves, peppercorns and a typical Belgian yeast for a slightly fruity aroma. Dry and yet velvety soft.	•		•	•	•	4,90
TRIPEL (7,5%) 0,25L BIO Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!	••••		•	••••	•	4,90
HONINGBLOND (7,0%) 0,25L BIO Public favourite honey infused blonde beer with a slightly sweet kick and a soft dry finish.	•••		••	•••	•	5,30
INDIA PALE ALE (6,5%) 0,25L BIO I.P.A. with a round bitterness and floral aftertaste due to the large amounts of hops.	•••		•••	••	••••	4,90
NEW ENGLAND (4,8%) 0,25L BIO New England IPA. This beer has a soft mouthfeel and smells like tropical fruit. Gold Medal European Beer Challenge 2020	••		•	•••	•	5,30
CLUB TROPICANA (3,8%) 0,25L BIO Blackcurrant passion fruit gives this award winning beer its fresh tropical character from which it derives its cheerful name. Silver Medal Dutch Beer Challenge 2019	••••		•	••	•••	4,90
BOCK (5,8%) 0,25L BIO Brewed with dark malts for caramel and roasted nut aromas. Firm and drinkable thanks to bittering hop.	••		••	•••	•	4,90
BRUNETTE (7,0%) 0,25L A Brown Ale with a roasted flavour, full body, a hint of caramel and a characteristic bitter.	•••		•	••		4,90
RADLER BIO Troost Extra White and Troost Lemon-hop lemonade in a glass. Summer thirst quencher.						5,50
BEER FLIGHT 4 X 0,15L Discover different Troost beers with our Beer Flight! For 12 euros, we offer you a selection of four beers in smaller glasses. Changing selection.						12,00

DRAFT BEER

CANNED / BOTTLED BEER

	sweet	sour	bitter	malty	hoppy	price in €
CERVEZA (4,8%) 0,33L Extraordinary Mexican lager. Made with love & care and therefore extra rich in taste.	•		•	•	•	5,10
BARLEYWINE (9,0%) 0,33L BIO Powerful beer that gives you maltiness in the nose and hint of caramel. 100% organic Barley. Bronze Medal Brussels Beer Challenge 2020	•••		••	••	•	6,50
BA BARAUCHUS (8,5%) 0,33L Contains smoked malt, riped on bourbon barrells. Smokey, vanilla and pure chocolate.	••	•	•	••		9,50

NON-ALCOHOLIC BEER

	sweet	sour	bitter	malty	hoppy	price in €
VIRGIN I.P.A. (<0,5%) 0,33L BIO Extraordinary Mexican lager. Made with love & care and therefore extra rich on taste.	•		•••	••	•••	4,45
VIRGIN EXTRA WHITE (<0,5%) 0,33L BIO Everything from a wheat beer except the alcohol. Spicy thanks to lemon peels, coriander seeds and chamomile. Wheat and oats provide the smooth finish.	••	•	•	•	•	4,45
HEINEKEN 0.0 (0,0%) 0,25L The best non-alcoholic pilsner in the world, according to our test panel. Let's set our pride aside and just enjoy a good product.	••	•	••	•••	•	3,00

VIRGIN PORNSTAR (0,0%) — 6,00
Troost Virgin I.P.A., passion fruit, vanilla and lime.

VIRGIN G&T (0,0%) — 8,00
Seedlip Spice 94 in the mix with our own Troost Tonic.

SCHNICK-SCHMACK (0,0%) — 3,95
Non-alcoholic drink made from grape must with a light sparkle, ideal for when you feel like wine but no alcohol!

HOME BREWED SODAS

	price in €
TROOST SENCHA ICETEA 0,33L BIO	4,00
TROOST CITROEN-HOPLIMONADE 0,33L BIO	4,00
TROOST GINGER BEER 0,33L BIO	4,00
TROOST TONIC 0,33L	3,95

(BEER)COCKTAILS

price in €

KOPSTOOT — 8,00
Jonge Jenever (Dutch Gin) and Pilsner beer.

MOSCOW MULE — 8,50
Vodka, Ginger Beer and lime.

NEW ENGLAND PORNSTAR — 9,50
Troost New England, vodka, passion fruit, vanilla and lime.

I.P.A. NEGRONI — 9,50
Troost I.P.A., red vermouth, Campari, orange.

BURGERS

NO MEAT TODAY?
Let us know! We can serve any of the burgers below in a vegan variety. We'll swap the meat for a juicy vegan, plant-based patty (gluten-free).

price in €

HOMEMADE VEGGIE BURGER V - COMBINES WELL WITH A TRIPEL — 14,25
Made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a ciabatta bun.

CLASSIC BURGER - COMBINES WELL WITH AN I.P.A. - OPTIONAL: V — 14,25
Oudekerks Blonde d'Aquitaine burger with cheddar, bacon, piccalilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun.

TROOST BURGER - COMBINES WELL WITH A SAISON - OPTIONAL: V — 14,75
Ouderkerks Blonde d'Aquitaineburger with serranoham, mozzarella, sundried tomato mayonaise, pesto, tomato, lettuce on a ciabatta bun.

VEGAN ITALIAN BURGER VG - COMBINES WELL WITH A BRUNETTE - OPTIONAL: BIO — 14,25
Vegan, plant-based patty with onion oil, spinach, red onion chutney and vegan blue cheese on a ciabatta bun.

UMAMI BURGER - OMBINES WELL WITH AN EXTRA WHITE - OPTIONAL: V BIO — 15,25
Ouderkerks Blonde d'Aquitaine burger with miso and sesame seed in the patty, on a brioche bun with wasabi mayonnaise, wakame, kimchi and romaine lettuce.

SIDES

price in €

FRIES - OPTIONAL: VG — 4,60
Go vegan with ketchup or vegan mayo!

SWEET POTATO FRIES - OPTIONAL: VG — 4,60
Go vegan with ketchup or vegan mayo!

MAC 'N CHEESE — 5,60
With smoked cheddar, parmesan, jalapeños and bacon bits.

COLESLAW V — 4,60
With crème fraîche-ginger dressing, raisins and sesame.

LITTLE GEM SIDE SALAD V — 4,60
With orange honey dressing, cherry tomatoes and walnuts.

SWEET

prijs in €

CHOCOLADE GANACHE TAART COMBINES WELL WITH A TROPICANA VG — 6,60
With Oreo base, espresso and red fruit coulis.

LEMON CHEESECAKE COMBINES WELL WITH A TRIPEL V — 6,60
With Bastogne base and white chocolate.

MANGO PASSIEVRUCHT BAR COMBINES WELL WITH A NEW ENGLAND BIO — 6,60
With sweet cream cheese, date walnut crust and coconut ice cream.

PUBFOOD

	price in €
FISH AND CHIPS - COMBINES WELL WITH A EXTRA WHITE Cod (MSC) covered in a Troost Extra Wit batter served with fresh fries and a remoulade sauce.	17,00
WILD GOOSE CONFIT - COMBINES WELL WITH A HONINGBLOND Two legs with apricot sauce.	19,50
ORGANIC CHICKEN SATAY - COMBINES WELL WITH A SAISON Satay made with organic chicken thigh by our very own secret recipe. Served with homemade peanut sauce and 'Troost Extra White'-sweet and sour.	15,00
LIVAR SPARERIBS 600G - COMBINES WELL WITH A BA BARAUCHUS Sous-vide cooked Livar Spareribs with a glaze of BBQ sauce, served with homemade garlic sauce.	18,00
SALADE NICOISE - COMBINES WELL WITH A EXTRA WHITE - OPTIONAL: Salad of haricots verts, red onion, cherry tomato, roasted baby potatoes, garlic croutons, wakame, samphire, kalamata olives, a soft boiled egg and dill-tarragon dressing. (Go vegan and order without egg!)	14,50
MEXICAN BOWL - COMBINES WELL WITH A CERVEZA Rice, black beans, corn, avocado, cilantro, grilled lime, red pepper, roasted bell pepper, sweet potato and two crispy corn tortillas.	14,50

TACO'S

	price in €
RENDANG JACKFRUIT TACO - COMBINES WELL WITH A NEW ENGLAND Jackfruit rendang on two corn tortillas with Little gem lettuce, homemade sweet and sour, spring onion and roasted coconut grater.	14,50
KOREAN BEEF TACO - COMBINES WELL WITH A I.P.A. Bulgogi style Blonde d'Aquitaine Bavette from Boer Gijs on two corn tortillas with Little gem lettuce, kimchi, sesame and spring onion.	15,50
LOADED QUESADILLA - COMBINES WELL WITH A CERVEZA Two large corn tortillas with creme fraiche, red onion, jalapenos, rice, beans, corn, Ouderkerkse Blonde d'Aquitaine minced meat and cheddar with salsa and guacamole.	14,50

FOR THE KIDS

	price in €
MAC 'N CHEESE KIDS With smoked cheddar and parmesan.	5,50
CHICKEN 'N CHIPS Deep fried chicken tenders with chips, mayonnaise and ketchup.	6,00
BABY BOWL Rice, corn, roasted sweet potato, bell pepper and black beans with 2 crunchy tortillas and guacamole.	6,00

ICON INDEX

- Gluten Free
- Veggie
- Organic
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ALLERGENS

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WINE

WHITE

	€ per bottle	€ per glass
SAUVIGNON BLANC 'LAS BRISAS' Fresh and dry white wine. | Origin: Chili	21,00	4,20
CHARDONNAY 'QUARTAUT' Full, smooth, oaky white wine. | Origin: France	27,50	5,50
VIOGNIER "MESTIZAJE" BIO Round, floral and spicy organic white wine. | Origin: Spain	30,00	6,00
VERDICCHIO RISERVA 'SALMARIANO' Round, juicy and complex white wine. | Origin: Italy	40,00	N.A.

RED

CABERNET SAUVIGNON-MERLOT 'PRINCIPATO' Fresh, spicy and smooth red wine. | Origin: Italy	21,00	4,20
MONTEPULCIANO D'ABRUZZO 'RISEIS' BIO Firm, sun-exposed red wine with a red fruity undertone. | Origin: Italy	27,50	5,50
BARBERA D'ALBA 'MARIA GIOANA' Dry, juicy and robust red wine. | Origin: Italy	40,00	N.A.

ROSÉ

PINOT GRIGIO 'BLUSH' A floral rosé wine with a spicy undertone of red fruit. | Origin: Italy	21,00	4,20

SPARKLING

CAVA FLAMA D'OR BRUT Origin: Spain	21,00	4,20

CIDER

BEAR APPELCIDER 0,33L 'Bitter, sweet, sour (5%). | Origin: The Netherlands	6,00
ELEGAST HARD CIDER 0,33L Fruity, dry, slightly bitter (6,5%). | Origin: The Netherlands	6,00

SELZER

	price in €
DECIAO HARD SELTZER MOSCOW MULE CHIC (5%) 0,33L BIO Cucumber, lime and ginger.	5,20
DECIAO HARD SELTZER ITALIAN ATTITUDE (5%) 0,33L BIO Bergamot, Grapefruit, Lemon.	5,20

TROOST SPIRITS

	price in €
GIN (40%) BIO Soft gin with fresh notes of cucumber. Drink it pure or make it a G&T. We'll mix it with our Troost tonic and a slice of grapefruit. Gin & Tonic	7,00 10,00
JONGE JENEVER (YOUNG DUTCH GIN) (35%) Based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!	5,50
OUDE JENEVER (OLD DUTCH GIN) (39%) Spicy Old gin. Juniper berries give this gin a golden color and the secret spice mixture hints of vanilla and cinnamon.	7,50

GANIC CRAF

OTHER DRINKS

HOT DRINKS

	price in €
REGULAR COFFEE	2,60
ESPRESSO/DOPPIO	2,40/3,40
LATTE MACHIATO	3,00
CAPPUCCINO	2,80
TEA / MINT / FRESH GINGER / VERVEIN	2,50/2,80

DIGESTIFS

	prijs in €
PORT QUINTA DE LA ROSA RUBY Portugal	5,00
FRYSK HYNDER SINGLE MALT Frysland	7,00
MILLSTONE 10YO FRENCH OAK	7,00
COGNAC RÉSERVE SEGUINOT France	6,50
GRAPPA DI TRAMINER, POJER E SANDRI Italy	7,00
JONGE / OUDE JENEVER Brouwerij Troost, Netherlands	5,00/7,50
SAMBUCA / LIMONCELLO / AMARETTO	5,00
TROOST SALMARI	5,00

ALL DAY SNACKS

CAN BE ORDERED UNTIL CLOSING TIME:

		price in €
TROOST BITTERBALLEN (8 PIECES / 12 PIECES) BIO Our own recipe with organic beef and Troost Extra White.	8 PC 12 PC	8,50 13,00
VEGAN BITTERBALLEN (6 PIECES) V No meat today?		8,00
VEGAN CHEESE BITTERBALLEN (6 PIECES) V		8,00
ARANCINI (6 PIECES) V Risotto ball with tomato and mozzarella (6 pieces)		8,00
CHEESE FINGERS (8 PIECES) V		7,00
MINI SPRING ROLLS (6 PIECES) V		7,00
LIVAR FRIKANDELLETJES (8 PIECES) BIO Craft Dutch snack, from sustainable Livar-pork.		7,50
CHICKEN TENDERS FROM ORGANIC POLDERHOEN (3 PIECES) BIO Breaded and fried fillets of Organic Polderhoen with kimchi mayonnaise.		7,50
VARIETY OF DEEP FRIED SNACKS (15 PIECES / 30 PIECES)	15 PC 30 PC	15,50 28,00
VARIETY OF VEGGIE DEEP FRIED SNACKS (15 PIECES / 30 PIECES) V	15 PC 30 PC	15,50 28,00

BARSNACKS

SERVED UNTIL 22:30

		price in €
OLIVES		3,50
GOTJÉ'S BAR NUTS V Boevenmix nut mix.		3,50
BREAD PLATTER V Circular bread made with our brewers' leftover grain. Served with Dukkah dip and olive oil.		6,50
OLD CHEESE V With mustard and Amsterdam pickled veggies.		7,50
TROOST BEEF JERKY Sirloin from Boer Gijs, dried and marinated in Troost I.P.A.		7,50
TROOST BEER SAUSAGES Our own recipe, with Troost I.P.A., Sustainable pork from Livar, apricot, honey and rosewater with Amsterdam pickled veggies.		7,50
QUESADILLA V GF With sour cream, jalapeños, onion, cheddar and homemade tomato-coriander salsa.		8,00
OVEN FRIED NACHOS (SMALL / LARGE) V With cheddar, jalapeños, guacamole, sour cream and homemade tomato-coriander salsa.	S L	9,00 12,00
VEGAN NACHO'S GF Tortilla chips with salsa, jalapeno, Vegan cheese sauce, guacamole and coriander tomato salsa.		9,00
VEGGIE SNACK PLATTER (XL) V Vegan 'bitterballen', old cheese, cherry tomatoes, walnuts, cucumber, olives and pickled veggies (or go XL with extra arancini, bread, red pesto, aioli and olive oil).	 XL	11,50 20,00
BEER PLATTER (XL) Beer 'bitterballen', beef jerky, dried beer sausages and Amsterdam pickled veggies (or go XL with extra bread, olive oil, red pesto, aioli and old cheese).	 XL	11,50 20,00

FLAMMKUCHEN

VERY THIN PIZZA FROM THE ALSACE, WITH SOUR CREAM AND...
(SERVED UNTIL 22:30)

	price in €
LIVAR SPECK, CHIVES AND RED ONION	7,50
SPINACH, FETA AND RED ONION V	7,50
VEGAN BLUE CHEESE, VEGAN CREME FRAICHE, FIGS AND WALNUT V	7,50

ICON INDEX

- GF Gluten Free
- V Veggie
- BIO Organic
- V Vegan

ALLERGENS

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CRAFT BEER

BARSNACKS